



## Pig Pickin' Fries

### DIRECTIONS

**Secret Sauce**In a large stainless steel pot over medium-high heat, combine all sauce ingredients; bring to a boil. Reduce heat to low and simmer for approximately 15 minutes or until crushed red pepper sinks. Bottle hot (not boiling) sauce. Sauce should be hot enough that the bottles are hard to hold for more than a few seconds. Fill bottles within 1/2 inch of the top. By bottling hot, they will self-seal. Pig Pickin' Bowl

Place 6 oz. of Lamb's Seasoned® Original Recipe Wedge Cut Fries prepared according to package directions in the bottom of a shallow bowl. Top wedges with shredded Carolina pork glazed with 3 oz. of Secret Sauce.

### YIELD

1+ portions

### INGREDIENTS

6 oz. Lamb's Seasoned® Original Recipe Wedge Cut Fries (C27)

3 oz. Secret Sauce

1 gal. apple cider vinegar

1 (28 oz.) bottle ketchup

½ cup cola

2¾ cups firmly packed brown sugar

¼ cup salt

¼ cup crushed red pepper

1 Tbsp. ground black pepper

½ tsp. ground cloves